



MERLOT Cru Selection 2020

Grape type: Merlot (100 %)

Region: Brda – Slovenia

Selected vineyards: Malno and Berič

Vineyards age: 21 - 26 years

Vineyards altitude: 150 - 250 metres above sea level

Vineyards exposure: south-west

Viticulture: Organic / Biodynamic

Soil type: marl, slate and sandstone (Opoka)

Harvest: hand-harvested bunches carefully selected - at the end of September

Vinification: Spontaneous fermentation in contact with skins of berries (maceration) for 14 days in 5,000 Litre stainless steel tanks (fermenter); Softly pressed with pneumatic pressure.

Maturation: 42 months in 225 Litre French oak barrels (barrique)

Bottling: 3.466 bottles 0,75 l in March 2024, without cleaning and filtration

Alcohol: 14,0 % vol **Total acidity:** 5,89 g / l

Residual sugar: Dry **Bottle:** 0,75 l

Ageing: Even today, the wine shows a wide variety of scents and an elegant structure of its body. With its maturing in the bottle, the wine will only grow in softness and elegance. Therefore, we can leave it ageing for fifteen years or longer.

Wine description: A medium-bodied, still youthful ruby wine. The bouquet recalls blackberry, ripe mulberry and damson, with dark chocolate and a twist of vanilla in the background from long but gentle ageing in oak. To taste, it's restrained with cool, minty, black fruit, plenty of freshness and a backbone of finely textured tannins that give it further ageing potential. A varietally pure, honest Merlot, drinkable now but would also repay some patience.

Food matching ideas: This excellent wine may be combined with dishes of modern haute cuisine as well as with traditional ones. Serve it with a wide variety of meat dishes – venison and all types of red meat. It also goes great with mature, slightly spiced sheep milk cheese.

Serving temperature: 16 - 18 °C

